

## **Chocolate Pot de Crème**

**2 cups heavy cream**

**6 egg yolks**

**4 chocolate**

**2 tsp espresso powder**

**Salt**

**½ Vanilla Bean split**

**Scald cream with vanilla bean. Add chopped chocolate and espresso. Stir until melted. Whisk eggs. Temper hot cream into yolks. Strain into a picher. Fill ups. Bake in a bain marie for 20-25 minutes at 325°.**